

DINNER MENU

TO START

Asparagus (v) £10

*Wye Valley Asparagus, Manchego Crumb,
Hay Emulsion*

Beetroot (v/vgo) £9

*Poached Beetroot, Pickled Walnut
Ketchup, Goats Curd, Beetroot Sorbet*

Scallop £15

*Orkney Scallops, Lemon & Coriander
Rocks, Curry Sauce, Chorizo*

Salmon Mi Cuit £14

*Lovage Cured Salmon, Lovage &
Horseradish Sauce, Smoked Eel, Pickled
Potato*

Ham Terrine £13

*Gloucester Old Spot & Pea Terrine, Blood
Orange, Pickles, Cauliflower*

Lamb £14

*Herb Rolled Lamb Belly, Pea Salsa,
Anchovy*

SIDES

Pickled Onion Rings | Smoked Black

Garlic | Spring Onion Mayonnaise | Onion

Crumb £6

Seasonal Greens | Gremolata (vg) £5

Confit Hispi Cabbage | Miso Butter (v) £6

NIBBLES

Olives £6

Spring Onion & Chive Bread | Burnt Hay Butter £8

MAIN

Tofu (vg) £18

Katsu Smoked Tofu, Jasmine Rice, Pickles

Onion & Truffle Pithivier (vg) £22

Roast Onion, Leek & Chestnut Filling, Celeriac Rémoulade, Beurre Blanc

Duck £31

Gressingham Duck Breast, Variations of Beetroot, White Chicory, Duck Jus

Lamb Rump £32

*Wild Garlic Yoghurt, Pickled Wild Garlic Buds, Flat Bread, Peas, Asparagus,
Radish*

Venison £28

*(Locally Shot in the Teme Valley) Koji Cured Venison Loin, Fermented & Charred
Wye Valley Rhubarb, Pomme Puree, Fermented Honey & Brown Butter Jus*

Hereford Sirloin £32.50

Chimichurri, BBQ Corn, Bean & Chard Fricassee, Jalapeno Popcorn

Chicken £28

Chicken Breast, Stuffed Morel, Wild Garlic Gnocchi, Pea Sauce

Rabbit £26

Locally Caught Rabbit, Baby Carrot, Leek, Pearl Barley

Gin Cured Halibut £28

Clam Risotto, Herb Crust

Cod £28

*Salted Cod, Tomato Consommé, Heritage Tomato,
Pickled Kohlrabi, Jersey Royals*

DESSERTS

Dark Chocolate £10

*Dark Chocolate Cremeux, Sweet Pepper,
Popcorn, Sour Cream Sorbet*

Three Layer Parfait £10

*Pineapple, Matcha & Coconut Parfait, Coconut
Meringue, Brown Sugar*

Wye Valley Rhubarb £10

*Vanilla Diplomat, Rhubarb Sorbet, Rhubarb,
Hibiscus Gel, Sable Biscuit*

Strawberry & Calamansi £10

*Vanilla Rice Pudding, Calamansi Curd,
Strawberry Consomme, Champagne Gel*

Cheese Course £12

*Blue Cheese, Herb Crumb, Onion Bread,
Mustard Seed & Apple Chutney*

Refreshment & Petit Fours £10

Hot Drink, Variety of After-Dinner Treats



BADGERS